

## AMENDMENTS TO THE SPECIFICATION UNDER REVISED 37 C.F.R. § 1.121

*Please add the following section on page 1 of the specification, after the title and before the section entitled "Field of the Invention":*

### Cross Reference to Related Applications

This application is a U.S. National Phase application under 35 U.S.C. §371 of PCT Application No. PCT/CN02/00652, which claims the benefit of Chinese Patent Application No. 02128810.0, filed August 14, 2002.

*Please replace the paragraph spanning from page 3, line 22 to page 4, line1, with the following:*

Aforesaid fish meat can be fish mash or fish block. Fish mash is processed by conventional method. The method for preparing fish block include steps: selecting a certain amount of fish to be rough processed, removing head, gut and scale of the fish, then salting the fish with suitable amount of salt or curing the fish with suitable amount of seasonings, drying the salted or cured fish by airing in shady and cool place ~~for 24hr~~ or by heating, steaming the dried fish for 15-30 minutes, removing fish bone and foreign materials after cooling, and then cutting the fish into block, strip or slice with length of  $\geq 1$ -100mm, width of  $\geq 1$ -100mm, and thickness of 2-40mm.

*Please replace the paragraph on page 4, spanning from lines 2-5, with the following:*

The fish block can also be processed by steps as follows: curing the fish with water, salt and spicery for 0.5 –12 hours, steaming or cooking and then removing inedible portion, cutting edible portion into block, strip or slice with length of  $\geq 1$ -100mm, thickness of 2-40mm, and width of  $\geq 1$ -100mm.

*Please replace the paragraph on page 4, spanning from lines 6-7, with the following:*

The fish block can be raw, ready-cooked, smoked and /or dried, and its shape can be block, strip or slice; its size can be  $\geq 1$ -100mm in length, 2-40 mm in thickness and  $\geq 1$ -100mm in width.